
STATE BUILDINGS

PERTH POINT ZERO

ROAST ORGANIC PORCHETTA, CRISPY POTATOES, SALSA VERDE

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ROAST ORGANIC PORCHETTA

Any good butcher will be able to make a porchetta for you - a rolled, trussed pork belly - usually inside a marinade of herbs, garlic and seasoning. You will want to dry out the skin, so leave it uncovered in the fridge a day before you roast it. Before cooking, pull the porchetta out of the fridge and bring it to room temperature, about an hour or two before cooking. Rub the skin with olive oil and season generously with flaked salt. This will help you to get a nice crunchy crackling. Pre heat the oven to 160° and cook the porchetta for 1 hour at 160 degrees, then for the last 20 minutes turn up the heat to 220° - this will firm and puff the skin for the perfect crackling. Make sure you rest the pork for good 20-30mins before carving so it stays juicy and tender. When cooking the pork, place it on a rack with some baking paper so does not stick to the tray.

A 1.8kg porchetta will feed approx. 4-6 people.

SALSA VERDE

50g Picked Parsley (Leaves Only)
20g Picked Basil (Leaves Only)
20g Picked Mint (Leaves Only)
1 Banana Shallot Diced
50g Baby Capers
1 Garlic Clove
200 ml Olive Oil
Zest And Juice Of 1 Lemon
2t White Balsamic
Salt And Pepper To Taste

Finely Chop All Herbs With The Garlic, Capers And Shallot. Then Add Olive Oil, Lemon Zest And Juice, White Balsamic, Salt And Pepper To Taste.

CRISPY ROAST POTATOES

8 Royal blue potatoes
100ml olive oil
2tbs butter
3 sprigs rosemary
4 garlic cloves
Salt and pepper to taste

For the best crispy potatoes, chop the potatoes to large squares, leave the skin on and bring to boil in heavily salted water. Cook them until you can pierce it with a knife or skewer easily. Drain them well and toss them in a colander to rough up the sides. Place an oven tray in the oven to get it hot. Remove and add olive oil and butter and toss the potatoes on the hot tray. Season well with salt and pepper, add rosemary sprigs, whole garlic cloves and season well with salt and pepper and return to the oven. Cook for approx. 45mins on 180 degrees turning occasionally to you get a nice golden, crispy potatoes. Serve while hot.